

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Apple Noodle Kugel

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 8

Yield:

| Quantity | Unit | Ingredient Name | Prep Notes |
|----------|-------------|-------------------|------------------|
| 8 | ounces | noodles | Cooked & drained |
| ¼ | cup | margarine | melted |
| 6 | each | Egg whites | |
| ¾ | cup | Sugar | |
| 21 | ounces | Apple pie filling | |
| ½ | cup | Orange juice | |
| 1 | teaspoon | Lemon juice | |
| 1 | cup | walnuts | Chopped |
| ½ | Cup | Raisins | |
| | | | |
| | | Topping | |
| ¼ | cup | Melted margarine | |
| ¾ | teaspoon | Ground cinnamon | |
| 1 ½ | tablespoons | sugar | |
| ½ | cup | walnuts | chopped |

Procedure:

Mix noodles with margarine. Add eggs, sugar, apples, juices, nuts and raisins to noodles. Mix well. Top with melted margarine. Sprinkle mixture of sugar and cinnamon over top. Top with 1/2 cup walnuts. Bake 350F for 1 hour in a 9 x 13 pan.